BARBECUE **GRILL**

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Operating instructions

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CONTENT PAGE

Intended use 2

Contents 2

Technical specifications 2

Safety first 2

Description of the appliance 3

Before you use the appliance for the first time 3

Roasting with the Contact Grill 4

Temperature control / preparation methods 4

Hot plate positions....4

Grill roasting / Plates in contact 4

Barbecue / Hot plate position 180° open....5

Oven function / Plate position parallel distance approx. 7 cm 5

After roasting 5

Recipe suggestions (contact position) 6

Mex-Tex-Burger (4 persons) 6

Turkey Rolls with Serrano Ham (4 persons)....6

Tuna with Orange Slices (4 persons)....6

Rump Steak with Spring Onion and Herb Sauce (4 persons) 6

Cleaning & Maintenance 7

Storage 7

Disposal 7

Warranty & Service 8

Importer 8

Read these operating instructions carefully before using the appliance for the first time and preserve this maual for later reference. Pass this manual on to whoever might acquire the appliance at a future date.

CONTACT GRILL BIFINETT KH 1141

Intended use

This Contact Grill is intended for
- grilling food such as meat, fish, vegetables, sandwiches, etc.
- in household quantities
- in private households

Contents

Contact Grill with two grill plates
2 oil drip pans
Operating booklet

Technical specifications

Input voltage: 220-240V, 50 Hz
Power consumption: 2.000 W

Safety first

- Before you start using your Contact grill, please read the following directions for use carefully.
- Keep this instructions brochure in a safe place near the appliance for ready reference. Pass it on, as the case may be, to the next owner of the appliance.
- Use the Contact grill only for its intended purpose in accordance with the instructions given here.

⚠ Prevent electrical shock hazards
- You may use the Contact Grill only in-doors in a dry place. Keep the appliance away from splashing water even when it is switched off.
- Use the appliance only if the local power supply voltage corresponds to the voltage specified for the appliance (220-240V AC at 50 Hz).
- Do not connect the appliance over a multisocket adapter, from which many other electrical devices may be simultaneously drawing power, as this can lead to overloading of the circuit.
- After each use switch off the appliance and unplug the unit.
- While cleaning, make sure that water does not seep into the inner areas of the appliance. Never attempt to clean the appliance under running water.

Never dip the appliance into water.

- Protect the power cord from damages through entanglement with other objects. Keep it away from hot surfaces. Do not let the power cord hang loosely from the table or over the hot plate.
- Never open the housing of the appliance.
- To avoid the risk of injury, arrange for defective power plugs and/or cables to be replaced as soon as possible by a qualified technician or by our Customer Service Department to avoid the risk of injury.
- Only service centres authorised by the manufacturer or experienced technicians may undertake repairs (see "Repair & Customer Service").

⚠ Prevent fire hazards and injuries
- Place your Contact Grill on an even, nonslippery and heat-resistant base and never on or near other appliances that may radiate high levels of heat (e.g. toaster or cooking-range).
- Do not operate the appliance near inflammable objects, for example, close to curtains or near tissue paper roles in the kitchen.

⚠ Even during general use, some of the components of the appliance become very hot (e.g. the top and bottom housing plates). Do not touch the surface immediately after switching off the appliance until it cools down completely.

- To prevent possible overheating, always unwind the power cord in its entire length.
- While operating, you can open or close the Contact Grill safely using the heatinsulated handle.
- This appliance is not intended for use by persons (including children) with reduced physical, sensorial or mental cabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- After use, allow the appliance to cool down completely before you clean and store it away.

⚠ **Prevent damages to the appliance**

- Use a plastic or wooden spatula or any other suitable non-metallic utensil to remove the food items so as not to damage the non-stick coating of the Contact Grill's hot plate.
- For the same reason, do not use any corrosive detergents or pointed instruments when cleaning the appliance.

Description of the appliance

❶ Pilot light
❷ Snap locking device on the handle
❸ Handles
❹ Swivelling support
❺ Temperature control knob
❻ Hot plate locking springs
❼ Ridge for oil drainage
❽ Leads for fixing the hotplates
❾ Grill hot plates
❿ Oil drip pan

Before you use the appliance for the first time

1. Unpack your new Contact Grill and remove all extra fittings such as plastic wrappers and cable clamps meant for protection during transportation.
2. Before starting up your new Contact Grill, check the contents for completeness and any visible damage.
3. Read the directions for use carefully.
4. Install the appliance as described in the safety precautions.
5. Clean the new Contact Grill with a wet cloth as described under "Cleaning & Maintenance".

ⓘ *When using the Contact Grill for the first time, you may notice fumes caused by heating. These fumes are not injurious to health; however, initially they may affect the taste of your first few dishes. Therefore, before preparing any food items for the first time, we advise you to switch on the Contact Grill once without any food items and allow it to heat up at the maximum temperature setting for 15 minutes.*

Roasting with the Contact Grill

1. Open the lid of the Contact Grill by pulling the locking clasp on handle ❷, downwards and tilt the lid up to the stopper. If necessary, remove all fallen food particles from the hot plate surface using a dry cloth.
2. Dab some oil or butter on the surface of the hot plate.
3. Close the lid of the Contact Grill. The appliance is fully closed when the locking clasp on handle ❷ audibly snaps into position.
4. Insert the plug into a power socket to switch the appliance on and set the temperature control knob ❺ at the desired temperature. Now the Contact Grill starts heating up.
   The pilot light ❶ turns on.
5. After a few minutes the pilot light ❶ switches off. Now the Contact Grill has reached the set temperature and is ready for operation.

Temperature control / preparation methods

You can set the temperature control knob at the following positions:

- Switched off

I Defrost
II Heat up
III Medium grilling
M Fast grilling

Pictograms for the most important methods of preparation that can be used with the appliance in contact position are shown on the appliance. The cooking times generally depend on the weight and size of the food being grilled as well as your individual tastes. The values given are guiding values based on a quantity of 100 g.

The individual symbols have the following meanings:

min	Grilling or cooking time
temp	Temperature setting to use
	Thawing
	Heating up
	Hamburger / sandwich
	Vegetables
	Shrimp
	Fish
	Toast, etc.
	Meat skewers
	Sausages
	Meat (cutlets, steaks)
	Chicken / turkey

Hot plate positions

You can position the hot plates in different ways depending on the preparation method.

Grill roasting / Plates in contact

ⓘ *This position is suitable for simultaneous and fast roasting of foodstuffs on both sides. It is ideal for grilling meat that needs to be seared fast at high temperature, e.g. rump steak, filet cuts, chops, sausages and vegetables.*

1. Open the lid of the Contact Grill up to the stopper without lifting it up.
2. Place one of the oil drip pans ⑩ under the ridge for oil drainage ⑦.
3. Place the food items to be grilled on the bottom grilling hot plate ⑨.
4. Close the lid gently exerting slight pressure till the distance between both the hot plates are adjusted automatically depending on the thickness of the food items.

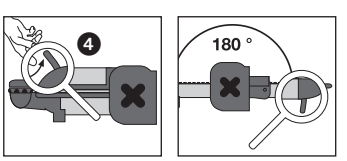
Barbecue / Hot plate position 180° open

ⓘ *This position is suitable for grilling thick foodstuffs that need to be roasted slowly and uniformly. It is ideal for preparing vegetables with high water content, as the water can evaporate in the beginning at low or medium temperatures.*

ⓘ *You can also use this hot plate position to prepare large quantities of food items or to cook vegetables along with meat.*

Example: Pepper
Remove the stem and seeds from the pepper. Cut the pepper into strips one centimetre wide.
Place the pepper strips on the grill and grill for approx. 15 minutes at temperature setting "M" until bubbles appear on the skin.

1. Open the swivel support ④ till the end.



2. Open the lid of the Contact Grill in vertical position, lift it up to the stopper and open it further till it is in horizontal position.
3. Place the two oil drip pans ⑩ under the ridges for oil drainage ⑦ of the grill plates.
4. Spread the grilling foodstuffs on both the grill plates.

Oven function / Plate position parallel distance approx. 7 cm

ⓘ *This position is suitable for preparing delicate foodstuffs that need not be pressed or turned over when roasting.*

Example: Meat Cutlet with Melted Cheese
Pound the meat cutlet flat, then salt and pepper it. Place the cutlet on the grill and grill evenly from both sides. Then lay melting cheese atop the cutlet and cook in the oven function at temperature setting "M" for approx. 15 minutes.

1. Open the lid part of the Contact Grill up to the stopper without lifting it up.
2. Place one of the oil drip pans ⑩ under the ridge for oil drainage ⑦.
3. Place the foodstuff to be grilled on the bottom hot plate ⑨.
4. Lift the lid till the stopper and turn it forward till it rests in a parallel position with the bottom hot plate.

After roasting

- Set the temperature control knob to "•" position.
- Pull the power plug out of the socket.
- Remove the grilled food items from the hot plates using a wooden spatula or any other suitable, non-metallic utensil.

Recipe suggestions (contact position)

Mex-Tex-Burger (4 persons)

900 g hamburger
6 tbsp. barbecue sauce
6 tbsp. finely chopped onions
3 tbsp. fresh or store-bought salsa
1/2 tsp. chili powder
4 large hamburger buns

1. Mix hamburger, onions, salsa, chili powder and barbecue sauce well in a large bowl. Form the meat mix into four equally sized, 2 cm thick hamburger patties.
2. Grill the hamburgers for 5-8 minutes on the pre-heated grill. Then serve the hamburgers on the hamburger buns together with ingredients and seasonings of your choice.

Turkey Rolls with Serrano Ham (4 persons)

8 small, thin turkey cutlets (50 g each)
Salt
Pepper
2 tsp. mustard
8 thin slices of Serrano ham
8 dried, soft apricots
1 tbsp. olive oil
8 roulade needles

1. Pound cutlets flat, salt and pepper. Coat one side with mustard. Cut ham slices in half. Place ham and apricots on the mustard-coated side.
2. Roll up cutlets and secure with roulade needles. Coat rolls with oil and grill for approx. 6 minutes.

Tuna with Orange Slices (4 persons)

4 fresh tuna steaks (170 g each)
1 orange
1 tsp. finely chopped parsley
Salt
Pepper

1. Peel the orange and cut into slices roughly 5 mm thick.
2. Place the tuna steaks on the preheated grill, sprinkle with parsley and season with salt and pepper. Lay the orange slices on the tuna steaks and grill for approx. 6-8 minutes.
3. Remove the grilled orange slices and serve the tuna steaks.

Rump Steak with Spring Onion and Herb Sauce (4 persons)

500 g lean rump steak (125 g each)
120 g margarine
1 tsp. Worcestershire sauce
1 finely chopped garlic clove
4 tbsp. finely chopped parsley
4 finely chopped spring onions

1. Mix the margarine and the Worcestershire sauce in a small bowl. Mix in the garlic, parsley and spring onions.
2. Grill the steak for 3 minutes, then coat with the spring onion and herb sauce and cook another 4-5 minutes. Collect the dripping herb sauce with the oil drip pan.
3. After they finish grilling, let the steaks rest briefly and cut into thin strips against the grain. Arrange the meat on a pre-heated serving plate, pour the melted herb sauce from the oil drip pan over the cut meat

Cleaning & Maintenance

⚠ Before cleaning, unplug the appliance and wait till it has completely cooled down. Never attempt to clean the appliance under running water and never dip it in water.

For normal cleaning, you can remove the grilling hot plates from the appliance.

- For this purpose, press the hot plate fixing springs ❻ slightly backwards to release the hot plates.
- Rinse the hot plates with hot water and a neutral detergent. In order to protect the non-stick coating, do not use any corrosive detergents or pointed objects for cleaning.
- In case the grill surface has become heavily incrusted, keep a wet cleaning cloth on the hard residual matter for a while to soak the layer.

ⓘ *The grill plates can even be washed in the dishwasher!!*

To clean the external surface of the appliance, use a wet cloth.
Before using the Contact Grill again, make sure that all components are completely dry.

Storage

You can store away the Contact Grill in horizontal or upright position. Your Contact Grill has an integrated compartment for storing the power cord at the bottom of the housing. You can wind up the power cord in it when the appliance is not in use. This way you can prevent the power cord from getting entangled or soiled or from becoming a likely cause of accidents.

Disposal

Do not dispose of the appliance in your normal domestic waste. This product is subject to the European guideline 2002/96/EC.

Dispose of the appliance through an approved disposal centre or at your community waste facility. Observe the currently applicable regulations.
In case of doubt, please contact your waste disposal centre.

Dispose of all packaging materials in an environmentally responsible manner.

Warranty & Service

The warranty for this appliance is for 3 years from the date of purchase. This appliance has been manufactured with care and meticulously examined before delivery. Please retain your receipt as proof of purchase date. Should a claim need to be made under the warranty, please make contact by telephone with our service department. Only in this way can a post-free despatch for your goods be assured.
The warranty covers ONLY claims for material and maufacturing defects, not for wearing or consumable or for damage to fragile components. This product is for private use only and is not intended for commercial applications.
The warranty will become void in the event of abusive and improper handling, use of force and internal tampering not carried or approved by our authorized service branch. Your statutory rights are not restricted in any way by this warranty.

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